

Less than 45 minutes

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Chicken:

- 4 chicken breasts, cut into bite-sized chunks
- 1 Tbsp (15ml) grated ginger
- 2 cloves garlic, grated
- 1 tsp (5ml) sesame oil
- 2 Tbsp (30ml) soy sauce
- 2 tsp (10ml) Chinese five-spice
- Glug avocado or canola oil
- ½ packet (50g) cashew nuts
- 3 Tbsp (45ml) hoisin sauce
- 4 baby gem lettuces, cut into wedges
- 1 packet (70g) spring onions
- Handful fresh coriander
- 1 large red chilli, sliced (optional)
- Lime wedges, for serving

Method:

GOOD IDEA

Cook chicken on the braai! Keep fillets whole and baste with marinade as it cooks. Cube chicken and toss with toasted cashews and hoisin sauce.

1. Toss chicken ingredients in a bowl and marinate for at least 30 minutes.
2. Heat oil in a pan and stir-fry chicken over a medium heat until almost cooked through.

3. Toss in cashew nuts and fry for another minute, then add hoisin sauce and mix well.
4. Place lettuce wedges and spring onions on a platter and dot over chicken and cashew nuts.
5. Drizzle over pan juices, scatter with coriander and chilli and serve with lime wedges on the side.

[Browse more delicious recipes here](#)